

Polo Lounge

SOUPS, SALADS & STARTERS

HOMEMADE HUMMUS & PITA 29

Chickpeas, Feta, Tomatoes

BLUEFIN TUNA POKE 37

Black Sesame, Avocado, Spicy Ponzu, Cilantro

HOLLYWOOD BOWL 40

Tender Lettuces, Raw and Cooked Vegetables
Whole Grain Teff, Sesame-Miso Vinaigrette

CAESAR SALAD 31

Organic Romaine, Radish, Parmesan Dressing

Polo Lounge **McCARTHY SALAD 43**

Romaine, Grilled Chicken, Organic Egg, Beets
Tomatoes, Cheddar, Smoked Bacon, Avocado
Balsamic Vinaigrette

HALF DOZEN OYSTERS 31

Mignonette, Fresh Horseradish, Lemon
Cocktail Sauce

TOMATO GAZPACHO 28

Jumbo Lump Crab Meat, Meyer Lemon, Basil

Polo Lounge **TORTILLA SOUP 21**

Jidori Chicken, Queso Fresco, Green Onion
Avocado, Crispy Tortilla Strips

SOUP OF THE DAY 21

GRILLED ARTICHOKEs 32

Lemon Aioli, Espelette, Sea Salt

POLO CRAB CAKE 40

Watercress, Radish, Pickled Mustard Vinaigrette

Polo Lounge **STEAK TARTARE 42**

4oz Prime Beef Tenderloin, Classic Garnish
Herb Fries

1 OZ. CAVIAR

RUSSIAN OSSETRA 225 IMPERIAL 000 270

Potato Blinis, Egg, Red Onion, Chives, Lemon
Crème Fraîche

MAINS

CRISPY ORGANIC TOFU BOWL 44

Grilled Shiitake, Stir Fry Vegetables
Scallion-Ginger Rice

SPINACH FETTUCCINE 42

Corn, Basil, 24-Month Parmesan
Add Butter Poached Half Lobster Tail 22

MUSHROOM PAPPARDELLE 46

Black Truffle Butter, 24-Month Parmesan

RIGATONI BOLOGNESE 56

Braised Beef Ragu, 24-Month Parmesan

CHICKEN PAILLARD 42

Seasonal Lettuces, Pickled Red Onion
Almond, Campari Tomato Vinaigrette

WILD WHITE BASS FISH TACOS 56

Avocado, Coriander, Mint, Cucumber
Pickled Green Chili

CRISPY SKIN SALMON 58

English Peas, Mint, Cipollini Onion, Lemon
Crème Fraîche

POLO CLUB YOUR WAY 42

Regular or Sweet Potato Fries, Choice of:
Classic Shaved Turkey on Whole Wheat
Add Chilled Lobster on Brioche 15
Add Grilled Salmon on Brioche 12

PAN-ROASTED BRANZINO 60

Classic Ratatouille & Black Olive Vinaigrette

AMERICAN WAGYU BURGER 45

Bacon, Cheddar, Tempura Onion Ring
Pickles, 'Secret Sauce', Sriracha Ketchup

PRIME FILET MIGNON 68

Braised Maitake Mushroom, Asparagus
Red Wine Sauce

PEPPERCORN-DUSTED NY STRIP 66

Whipped Potato, Corn Succotash
Green Peppercorn Sauce

PROTEIN ENHANCEMENTS

House-Made Falafel 16

Crispy Lemongrass-Chili Tofu 16

Chicken Breast 18

5oz Wagyu Strip Steak 34

Five Marinated Shrimp 28

Grilled Verlasso Salmon 28

5oz Rare Bluefin Tuna 30

Executive Chef Michael Santoro | Chef de Cuisine Sebastien Guillemin

Polo Lounge Denotes a classic Polo Lounge dish.

Please note, a 19% service charge will be added to parties of six or more.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.